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Qatar

Food and Agricultural Import Regulations and Standards

Country Report

2004

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Report Highlights:

Updated on May 10, 2004. Sections Updated: All. Qatar implements food labeling and food shelf life regulations as adopted by the Gulf Cooperation Council (GCC) states. The regulations do require Arabic-language labels or stickers and defines the shelf life for many food products. Import policies are viewed as liberal, with no quotas or major non-tariff barriers to speak of. Import duties are now unified in the GCC states at 5 percent on practically all processed food products. Live animals, fresh fruits and vegetables, seafood, grains, flours, tea, sugar, spices and seeds for planting are exempt from any import duty.

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Table of Contents

| | |
|--|-----------|
| QATAR: FOOD IMPORT REGULATIONS | 3 |
| I. FOOD LAWS | 3 |
| II. LABELING REQUIREMENTS | 4 |
| III. PACKAGING AND CONTAINER REGULATIONS..... | 6 |
| IV. FOOD ADDITIVE REGULATIONS | 6 |
| V. PESTICIDE AND OTHER CONTAMINANTS | 6 |
| VI. OTHER REGULATIONS AND REQUIREMENTS..... | 6 |
| VII. OTHER STANDARDS..... | 7 |
| VIII. COPYRIGHT AND/OR TRADEMARK LAWS | 7 |
| IX. IMPORT PROCEDURES..... | 7 |
| X. APPENDIXES | 8 |
| <i>APPENDIX I - PERMITTED FOOD ADDITIVES</i> | 8 |
| <i>APPENDIX II -REGULATORY AGENCIES/USEFUL CONTACTS</i> | 21 |

QATAR: FOOD IMPORT REGULATIONS

Updated on: May 10, 2004

DISCLAIMER: This report was prepared by the Agricultural Trade Office of the USDA/Foreign Agricultural Service in Dubai, UAE for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

I. FOOD LAWS

Qatar is a member of the Gulf Cooperation Council (GCC), which also includes Bahrain, Kuwait, Oman, Saudi Arabia and the United Arab Emirates.

GCC member states continue to work towards harmonizing their food import standards with international standards, such as CODEX and OIE.

In 1993 the GCC ratified Gulf Standard (GS) 150/1993, Part I that established shelf-life standards for seventy-five food products. This was the first major effort towards harmonizing food regulations GCC-wide.

In 1993, Qatar adopted GS 150/1993, Part I, without any modification, as Qatar Standard (QS) 150/1993, Part I. Qatar implemented this standard effective June 1, 1994. GS 150/1993, Part II, expanded the list authorized under Part I by 95 additional food products. The GCC has never ratified Part II but Qatar enforces identified shelf-life requirements on those additional 95 food products.

In January 2003, Qatar implemented the "GCC Unified Customs Law and Single Customs Tariff" (UCL). The UCL established a unified customs tariff of five percent on practically all processed food products. Under the UCL, live animals, fresh fruits and vegetables, seafood, grains, flours, tea, sugar, spices and seeds for planting are exempt from any import duty.

The UCL also established a single entry point policy. In other words, a product entering any GCC member market would pay the appropriate duty at point of entry into the GCC, then be permitted duty free transit among GCC member countries. To date, however, not every GCC country has implemented the single entry point policy for a variety of reasons, including disparity of food control procedures, quality of health laboratories and procedures for dividing tariff proceeds among member countries.

For the most part Qatar officials work with companies to ensure that food and agricultural imports are not unduly disrupted or delayed at port of entry. For example, officials normally announce new import regulations well in advance (often up to six months or more) of the date of enforcement. However, this past year public health officials imposed immediate total bans on products based on international press reports without verifying the authenticity of those reports with the exporting country nor applying international standards which they purport to support.

Food labels can be approved through a pre-approval process prior to import. Pre-import approval of labels is strongly encouraged, particularly for new-to-market products.

The Ministry of Public Health (MOPH), in coordination with the General Organization for Standards and Metrology and the Ministry of Economy & Commerce, (MOEC), is responsible for establishing food safety regulations. The Food Control Committee (FCC), an interagency committee headed by the Assistant Undersecretary, Technical Affairs, MOPH, and composed of representatives from MOPH, Doha Municipality and the Agricultural Development Department, decides on all food safety and control issues, including imposing any bans.

For example, Qatar banned beef imports from all EU countries several years ago due to widespread problems across Europe with BSE. On December 25, 2003, Qatar imposed a "temporary ban" on U.S. origin beef and beef products following detection of BSE in a dairy cow in Washington State. Later, on February 12, 2004, Qatar imposed a "temporary ban" on U.S. poultry, poultry products and eggs following detection of Avian Influenza in a poultry flock in the State of Texas. (Note: On March 14, Qatar lifted the ban on frozen cooked poultry products.) As of this report date both the above general bans remain in effect.

The Department of Commercial Affairs, MOEC, is responsible for trademark and agency laws. The Customs and Ports Authority enforces agency laws at time of product import.

The Food Control Division, Preventive Health Department (PHD), MOPH, is responsible for enforcement of food safety regulations. Health inspectors visually inspect all imported food products, verify compliance with label regulations and, if necessary, draw samples for analysis by the MOPH Central Laboratories.

Not all shipments are subject to laboratory analysis. In general, new-to-market products and products which failed previous inspections are targeted for thorough examination on import. Poultry and meat products are routinely inspected for Salmonella and other bacteria.

According to MOPH officials, laboratory analysis normally takes less than one week. Trade sources report, however, that testing may take up to ten days if several tests are required.

The Agricultural Development Department, Ministry of Municipal Affairs and Agriculture is responsible for inspection of live animals and plants, animal feed and horticultural products at the port of entry.

To facilitate entry, suppliers are strongly encouraged to work closely with their local importer and to obtain pre-import approval for labels, particularly for new-to-market products.

II. LABELING REQUIREMENTS

As noted previously QS 150/1993, Part I and Part II contain Qatar's shelf-life regulations. According to local health officials, non-compliance with GS 150/1993, Part II, will not result in rejection of a shipment - the first time. Rather, the importer will be issued a warning to comply in the future and subsequent shipments may then be rejected for non-compliance.

QS 9/1996, which is identical to GS 9/1995, contains Qatar's labeling regulations. Under QS 9/1996, food labels must contain the following information on the original label or primary packaging:

- Product and brand names;
- Ingredients, in descending order of proportion;
- Additives;
- Net contents in metric units (volume in case of liquids);

- Dates of production and expiry;
- Manufacturer's name and address;
- Country of origin;
- Special storage, transportation and preparation instructions, if any.

Original labels must be printed in Arabic. However, bilingual labels are permitted, provided Arabic is one of the languages (e.g. Arabic/English) and all the required information printed in the foreign language is also printed in Arabic.

Arabic language stickers are permitted in lieu of original Arabic or bilingual labels, provided the sticker:

- 1) Is extremely difficult to remove;
- 2) Includes all required label information;
- 3) Does not cover required information on the original label; and
- 4) Does not contradict information on the original label. In fact, local officials consider such stickers to be labels.

Labels/ stickers must be applied prior to export. No change to label information is permitted after export. Labeling of RDI is not required.

Labeling of nutritional value is voluntary. The U.S. nutritional panel is acceptable.

Exception Note: Labels for specialty foods, such as diet and health foods, foods for diabetics and infants, must contain detailed information about the product's vitamin and mineral content, nutritive value per 100 grams, proper use and storage. The MOPH must approve and register these foods prior to import.

Labeling regulations also apply to products shipped in institutional-size containers. Labeling requirements are waived for food products that are imported in bulk form for further processing.

Production and expiry (P/E) dates must be engraved, embossed, printed or stamped directly onto the original label or primary packaging at the time of production, using indelible ink. Neither stickers nor U.S. bar codes are permitted substitutes. Multiple P/E dates on the label are not acceptable. Finally, P/E dates must be printed in Arabic (and English if a bilingual label) in the following order, depending upon the shelf-life of the product:

- Day/month/year for products with a shelf-life of 6 months, or less;
- Month/year for products with a shelf-life longer than 6 months.

Under the month/year format, the last day of the month will be considered the expiry date. The month may be printed in numbers or letters. For example, 4/2004 and April 2004 are both acceptable formats. P/E dates in English digits alone are acceptable, but it is preferable to have the dates in both languages.

The expiration date may be printed in one of the following formats:

- Expiration date: (date)
- Use by: (date)
- Use before: (date)
- Sell by: (date)
- Fit for: (duration) from the date of production.

P/E dates are not required for certain products, such as fresh fruits and vegetables, and fresh bakery items.

Production dates alone are sufficient for products deemed to have extremely long shelf-life durations, such as salt, white sugar, spices and condiments, tea, rice and dried pulses.

III. PACKAGING AND CONTAINER REGULATIONS

Food products are not subject to any special packaging or container size requirements. Nor are they subject to any special municipal waste disposal law or limitation on packaging material use.

IV. FOOD ADDITIVE REGULATIONS

Most local regulations governing the use of food additives are based on Codex Alimentarius standards. Food coloring additives are regulated under QS 23/1984. This standard requires the common name and index number of all coloring additives contained in a product be noted on the product label. European "E" numbers are acceptable.

Qatar enforces a number of other standards governing the use of additives in a variety of food products. For example, QS 19/1984 regulates additives used in vegetable oils and fats while QS 356, 357, 381, 577, 578 and 1018 regulate other food additives. These regulations mimic Codex Alimentarius standards for food additives.

The General Organization for Standards and Metrology at MOEC (see Appendix II attached) can be contacted for copies of food additive or other standards. The standards are mostly in Arabic. Some standards are available in English, but not all.

V. PESTICIDE AND OTHER CONTAMINANTS

Local regulations governing pesticide and other contaminate residue levels are based on Codex Alimentarius standards. Specifically, QS 382/1996 and QS 383/1996 regulate pesticide and other contaminant residues in food products. The pesticide residues list, as is the food additives list, is a positive list, i.e., approved pesticides with tolerance levels are identified.

Pesticides must be registered with the Agricultural Development Department, Ministry of Municipal Affairs and Agriculture (see Appendix II, attached).

VI. OTHER REGULATIONS AND REQUIREMENTS

All new-to-market processed food products are subject to laboratory analysis. Subsequent shipments of a product that has passed the initial testing will be subject to further laboratory analysis again after six months. A product failing a previous inspection will be thoroughly examined on subsequent shipments for an undisclosed length of time.

All meat and poultry products must be accompanied by an Islamic (Halal) slaughter certificate issued by an approved Islamic center in the country of origin. Import of pork and products containing pork is strictly prohibited. Food products must identify the origin of any animal fat (e.g., beef tallow).

Poultry and meat products are routinely tested for Salmonella. If Salmonella is detected in more than 20 percent of the tested samples, the shipment will be rejected. Import of alcoholic beverages and products containing alcohol is restricted to one organization. The government strictly controls sale of alcoholic beverages. Advertising of such beverages is

prohibited.

Food products do not require registration or an import permit. However, specialty foods, such as diet and health foods, foods for diabetics and infants, require a special import/sales permit issued by a joint committee of representatives from the Food Control Division, PHD, MOPH and the Pharmacies and Medicines Control Department, MOPH. The importer is responsible for obtaining this permit.

Import of irradiated food products is permitted, but the product's label must clearly indicate that the product has undergone such treatment.

Qatar's municipality inspectors randomly check food products in the market place. In addition to visual inspection of labels, samples are collected and analyzed to ensure product ingredients match those listed on the label. Local inspections are unscheduled. If a discrepancy is found, the product is removed from the market and destroyed at the importer's expense after notification.

VII. OTHER STANDARDS

Imported food samples are not subject to special requirements. Samples destined for food shows and other types of promotional events are exempt from regulations covering labeling and shelf-life. Accompanying the samples must be a health certificate, and an invoice noting that the product is not for sale and is of no commercial value.

VIII. COPYRIGHT AND/OR TRADEMARK LAWS

Commercial Agency Law No. 8/2002 regulates Agency matters. Only a Qatari citizen or Qatari company may register a commercial agency. An agency contract may be open-ended or time-limited. A brand can be registered to only one agent. A company producing several distinct brands may register each brand with a different agent.

Agency agreements are strictly enforced. Custom officials will automatically seize any brand imported by a company that registered as the official agent. With the registered agent written consent, the consignment will be released. Often an agent will demand a fee, usually a percentage of the consignment's value, for such permission.

Law of Trademarks and Commercial Indications No. 9/2002 regulates Trademark matters. The Commercial Affairs Department, MOEC, is charged with enforcing trademark, as well as, agency regulations. A trademark can be registered directly with Commercial Affairs by a foreign company or through a local firm that specializes in such registrations. The latter is recommended.

Intellectual Property and Copyright Law No. 7/2002 regulates Intellectual Property matters. The Ministry of Economy and Commerce (MOEC) is charged with enforcing this law and other intellectual property matters.

IX. IMPORT PROCEDURES

Most food products are imported via truck from the United Arab Emirates and enter the country at Abu Samra, which borders Saudi Arabia. Increasing quantities of products are imported through the seaport in the capital city, Doha, mostly by reefers from neighboring United Arab Emirates and from other ports. Small quantities of products, mainly fresh fruits and vegetables and chilled meat products, are imported via Doha International Airport. Fresh products are usually cleared within 24 hours of arrival and most other food products

within two to three days. Laboratory analysis however, may delay clearance of some products for up to ten days, according to trade contacts.

The following documents are required for imported foods:

- Commercial invoice
- Packing list
- Bill of Lading
- Health certificate from the country of origin
- Halal slaughter certificate (for poultry and meat products)
- Certificate of origin
- Radiation free certificate (for European products only)

The commercial invoice, health certificate and the certificate of origin must be notarized by a Qatari embassy or consulate in the country of origin or, in absence of a Qatari diplomatic mission, by an embassy or consulate of another GCC country. Trade sources report that import documents also may be notarized in Doha at the Ministry of Foreign Affairs provided the documents have been properly notarized by an Arab Chamber of Commerce in the country of origin.

A consignment rejected for health/quality reasons must be re-exported (but not to another GCC country) or destroyed, normally within two weeks of arrival. This grace period can be extended if extenuating circumstances exist.

Products denied entry due to labeling infractions may later be cleared upon appeal to the Food Control Section of PHD/MOPH, provided the infraction was minor. Labeling infractions deemed serious will result in rejection of a shipment with little chance of a successful appeal. Serious labeling infractions include label tampering, missing or incorrectly printed production/expiry dates and dates printed on stickers rather than the original label/packaging.

In January 2003 Qatar implemented the Unified GCC Customs Law, which imposes an import duty of five percent ad valorem, CIF basis on most food products. However, the import duty for alcoholic beverages, cigarettes and tobacco products remains 100 percent. GCC-origin products are exempt from all import duties.

X. APPENDIXES

APPENDIX I - PERMITTED FOOD ADDITIVES

Important Note: Provided below are lists of permitted additives. These lists are provided for indicative purposes only. Regulations are constantly reviewed and revised; therefore it is highly recommended that U.S. exporter verify with his import agent the latest version of permitted food additives before shipping the product.

| A. FOOD COLORS | | | |
|----------------------------------|---------------------------|------------------------------------|----------------------------------|
| <i>European Index No.</i> | <i>Common name</i> | <i>U.S. Color Index No.</i> | <i>Particular Use for</i> |
| E100 | Curcumin | 75300 | |
| E101 | Riboflavin | - | |
| | | | |

| | | | |
|----------|--|-------|-----------------------|
| E101(a) | Riboflavin-5-phosphate | - | |
| E102 | Tartrazine | 19140 | |
| E110 | Sunset yellow FCF | 15985 | |
| E120 | Cochineal | 75470 | |
| E122 | Carmoisine | 14720 | |
| E127 | Erythrosine | 45430 | |
| E128 | Red 2 G | 18050 | |
| E129 | Allura red | 16035 | Cherries and products |
| E132 | Indigo carmine | 73015 | |
| E133 | Brilliant blue FCF | 42090 | |
| E140 | Chlorophyll | 75810 | |
| E141 | Copper complexes of chlorophyll and chlorophyllins | 75815 | |
| E143 | Fast green | - | |
| E150 | Caramel | - | |
| E151 | Brilliant black PN | 28440 | |
| E153 | Carbon black (vegetable carbon) | - | |
| 154 | Brown FK | - | |
| 155 | Brown HT (chocolate brown HT) | 20285 | |
| E160 (a) | Carotenes | - | |
| (i) | Mixed carotenes | 75130 | |
| (ii) | Beta-carotene | 40800 | |
| E160 (b) | Annato, bixin, norbixin | 75120 | |
| E160 (c) | Capsanthin, capsorubin | - | |
| E160 (d) | Lycopene | - | |
| E160 (d) | Beta-apo-8 carotenal | 40820 | |
| E160 (f) | Ethylester of beta-apo-8 carotenoic acid | 40825 | |
| E161 (a) | Flavoxanthin | - | |
| E161 (b) | Lutein | - | |
| E161 (c) | Cryptoxanthin | - | |

| | | | |
|----------|---------------------------------|-------|--|
| E161 (d) | Rubixanthin | - | |
| E161 (e) | Violaxanthin | - | |
| E161 (f) | Thodoxanthin | - | |
| E161 (g) | Canthaxanthin | 40850 | Cooked sausages and ice creams |
| E162 | Beetroot red (betanin) | - | |
| E163 | Anthocyanins | - | |
| E171 | Titanium dioxide | 77891 | |
| E172 | Iron oxides, iron hydroxides | 77491 | |
| " | | 77492 | |
| " | | 77499 | |
| E173 | Aluminum | 77000 | External cover for candies and confectionary |
| E174 | Silver | 77820 | " " |
| E175 | Gold | 77480 | " " |
| E180 | Pigment rubin (litholrubine BK) | - | Cheese covering |
| - | Saffron | 75100 | |

B. RECENTLY PROHIBITED FOOD COLORS

| <i>European Index No.</i> | <i>Common Name</i> | <i>U.S. Color Index No.</i> | <i>Particular Use for</i> |
|---------------------------|-----------------------|-----------------------------|---------------------------|
| E104 | Quinoline yellow | 47005 | |
| E107 | Yellow 2 G | - | |
| E123 | Amaranth (FD&C Red 2) | 16186 | |
| E124 | Ponceau 4R | 16255 | |
| E125 | Ponceau SX | - | |
| E131 | Patent blue V | 42051 | Sausages |
| E142 | Green S | 44090 | |

C. EMULSIFIERS AND STABILIZERS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|--------------------|
| | |

| | |
|----------|---|
| E322 | Lecithins |
| E400 | Aliginic acid |
| E401 | Sodium alginate |
| E402 | Potassium alginate |
| E403 | Ammonium alginate |
| E404 | Calcium alginate |
| E405 | Propane-1,2-diol alginate (propylene glycol alginate) |
| E406 | Agar |
| E407 | Carrageenan |
| E410 | Locust bean gum (carob gum) |
| E412 | Guar gum |
| E413 | Tragacanth |
| E414 | Gum Arabic (acacia) |
| E415 | Xanthan gum |
| 416 | Karaya gum |
| 432 | Polyxyethylene (20) sorbitan monolaurate (polysorbate 20) |
| 433 | Polyxyethylene (20) sorbitan mono-oleate (polysorbate 80) |
| 434 | Polyxyethylene (20) sorbitan monopalmitate (polysorbate 40) |
| 435 | Polyxyethylene (20) sorbitan monostearate (polysorbate 60) |
| 436 | Polyxyethylene (20) sorbitan tristearate (polysorbate 65) |
| E440 (a) | Pectin |
| E440 (b) | Amidated pectin (pectin extract) |
| E442 | Ammonium phosphatides |
| E460 | Microcrystalline cellulose (Alpha-cellulose) (powdered cellulose) |
| E461 | Methyl cellulose |
| E463 | Hydroxypropyl cellulose |
| E464 | Hydroxypropyl methyl cellulose |
| E465 | Ethyl methyl cellulose |
| E466 | Carboxy methyl cellulose sodium salt (CMC) |
| E470 | Sodium, potassium and calcium salts of fatty acids |

| | |
|----------|---|
| E471 | Mono- and Di-glicerydes of fatty acids |
| E472 (a) | Acetic acid esters of mono and di-glycerides of fatty acids |
| E472 (b) | Lactic acids esters of mono and di-glycerides of fatty acids |
| E472 (c) | Citric acids esters of mono and di-glycerides of fatty acids |
| E472 (e) | Mono- and Di-acetyl tartaric acid esters of mono and di-glycerides of fatty acids |
| E473 | Sucrose esters of fatty acids |
| E474 | Sucro glycerides |
| E475 | Polyglycerol esters of fatty acids |
| E476 | Polyglycerol esters of polycondensed fatty acids of castor oil (polyglycerol polyricinoleate) |
| E477 | Propane-1, 2-diol esters of fatty acids |
| E481 | Sodium lactylate |
| E482 | Calcium lactylate |
| E483 | Stearyl tartrate |
| 491 | Sorbitan monostearate |
| 492 | Sorbitan tristearate |
| 493 | Sorbitan monolaurate |
| 494 | Sorbitan mono-oleate |
| 495 | Sorbitan monopalmitate |

| D. PRESERVATIVES | |
|---------------------------|--------------------|
| European Index No. | Common Name |
| E200 | Sorbic acid |
| E201 | Sodium sorbate |
| E202 | Potassium sorbate |
| E203 | Calcium sorbate |
| E210 | Benzoic acid |
| E211 | Sodium benzoate |
| E212 | Potassium benzoate |
| E213 | Calcium benzoate |

| | |
|------|--|
| E214 | Ethyl 4-hydroxybenzoate (ethyl para-hydroxybenzoate) |
| E215 | Ethyl 4-hydroxybenzoate, sodium salt (sodium ethyl para-hydroxybenzoate) |
| E216 | Propyl 4-hydroxybenzoate (propyl para-hydroxybenzoate) |
| E217 | Propyl 4-hydroxybenzoate, sodium salt (sodium propyl para-hydroxybenzoate) |
| E218 | Methyl 4-hydroxybenzoate (methyl para-hydroxybenzoate) |
| E219 | Methyl 4-hydroxybenzoate, sodium salt (sodium methyl para-hydroxybenzoate) |
| E220 | Sulphur dioxide |
| E221 | Sodium sulphite |
| E222 | Sodium hydrogen sulphite (sodium bisulphite) |
| E223 | Sodium metabisulphite |
| E224 | Potassium metabisulphite |
| E226 | Calcium sulphite |
| E227 | Calcium hydrogen sulphite (calcium bisulphite) |
| E228 | Sodium hydrogen sulphite (sodium bisulphite) |
| E230 | Biphenyl (diphenyl) |
| E231 | 2-hydroxybiphenyl (orthophenylphenol) |
| E232 | Sodium biphenyl-2-yloide (sodium orthopenylphenate) |
| E233 | 2-(thiazol-4-yl) benzimidazole (thiabendazole) |
| E234 | Nisin |
| E235 | Netmycine |
| E239 | Hexamine (hexamethylenetetramine) |
| E242 | Dimethyl di-carbonate |
| E249 | Potassium nitrite |
| E250 | Sodium nitrite |
| E251 | Sodium nitrate |
| E252 | Potassium nitrate |
| E280 | Propionic acid |
| E281 | Sodium propionate |
| | |

| | |
|-------|----------------------|
| E282 | Calcium propionate |
| E283 | Potassium propionate |
| E285 | Boric acid |
| E285 | Sodium tetra borate |
| E1105 | Lysozyme |

E. SWEETENERS

| European Index No. | Common Name |
|---------------------------|--------------------------|
| E420 | Sorbitol, sorbitol syrup |
| E421 | Mannitol |
| 950 | Acesulfame potassium |
| 951 | Aspartame |
| 953 | Isomannitol |
| 954 | Saccharin |
| 954 | Sodium saccharin |
| 957 | Thaumatococcus |
| 965 | Maltitol |
| 966 | Lactitol |
| 967 | Xylitol |

F. RECENTLY PROHIBITED SWEETENERS

| European Index No. | Common Name |
|---------------------------|-------------------------------------|
| 952 | Cyclamic acid (and Na, K, Ca salts) |

G. ACIDITY REGULATORS

| European Index No. | Common Name |
|---------------------------|--------------------|
| E260 | Acetic acid |
| E261 | Potassium acetate |
| 262 | Sodium acetate |
| E263 | Calcium acetate |
| 296 | Malic acid |

| | |
|----------|---------------------------|
| 297 | Fumaric acid |
| E326 | Potassium lactate |
| E327 | Calcium lactate |
| E330 | Citric acid |
| E331 (a) | Sodium dihydrogen citrate |
| E331 (b) | Disodium citrate |
| E331 (c) | Trisodium citrate |

| H. ACIDS | |
|---------------------------|------------------------|
| European Index No. | Common Name |
| E270 | Lactic acid |
| 296 | Malic acid |
| E334 | Tartaric acid |
| E336 | Monopotassium tartrate |
| E338 | Orthophosphoric acid |
| 363 | Succinic acid |
| 670 | 1, +Heptonolactone |
| 507 | Hydrochloric acid |
| 13 | Sulphuric acid |

| I. ANTI-CAKING AGENTS | |
|------------------------------|----------------------------|
| European Index No. | Common Name |
| E170 | Calcium carbonate |
| E450 (a) | Tetrasodium pyrophosphate |
| E460 (i) | Microcrystalline cellulose |
| E460 (ii) | Powdered cellulose |
| 530 | Magnesium oxide |
| 535 | Sodium ferrocyanide |
| 536 | Potassium ferrocyanide |
| 542 | Edible bone phosphate |

| | |
|---------|---------------------------|
| 551 | Silicon dioxide |
| 552 | Calcium silicate |
| 553 (a) | Magnesium silicate |
| 553 (b) | Talc |
| 554 | Aluminum sodium silicate |
| 556 | Aluminum calcium silicate |
| 558 | Betones |
| 559 | Kaolin |
| 570 | Satiric acid |
| 572 | Magnesium separate |

J. ANTI-FOAMING AGENTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|----------------------|
| 900 | Dimethylpolysiloxane |
| | Oxystearin |

K. FIRMING AGENTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|----------------------------------|
| E227 | Calcium hydrogen sulphite |
| E333 | Calcium citrate |
| E341 (a) | Monocalcium phosphate, monobasic |
| 516 | Calcium sulfate |
| 526 | Calcium hydroxide |
| 578 | Calcium gluconate |
| - | Aluminum potassium sulfate |

L. FLAVOR ENHANCERS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|----------------------|
| 620 | L-Glutamic acid |
| 621 | Monosodium glutamate |

| | |
|-----|--------------------------|
| 622 | Monopotassium glutamate |
| 623 | Calcium glutamate |
| 627 | Sodium guanylate |
| 631 | Sodium 5'-inosinate |
| 635 | Sodium 5'-ribonucleotide |
| 636 | Maltol |
| 637 | Ethyl maltol |

M. FLOUR TREATMENT AGENTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|--------------------|
| 925 | Chlorine |
| 926 | Chlorine dioxide |

N. FOAM STABILIZERS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|----------------------|
| 900 | Dimethylpolysiloxane |
| | Oxystearin |

O. GELLING AGENTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|-------------------------|
| E400 | Alginic acid |
| E401 | Sodium alginate |
| E402 | Potassium alginate |
| E404 | Calcium alginate |
| E406 | Agar |
| E407 | Carrageenan |
| E410 | Locust bean gum |
| E440 (a) | Pectin |
| E440 (b) | Amidated pectin |
| E450 (a) | Tetrasodium diphosphate |

| | |
|------|-------------------------------------|
| E466 | Carboxymethylcellulose, sodium salt |
|------|-------------------------------------|

P. GLAZING AGENTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|--------------------------|
| 901 | Beeswax, white or yellow |
| 903 | Carnauba wax |
| 904 | Shellac |

Q. HUMECTANTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|---------------------------|
| 350 | Sodium hydrogen malate |
| E420 (i) | Sorbitol |
| E420 (ii) | Sorbitol syrup |
| E421 | Mannitol |
| E422 | Glycerol |
| | Polydextrose A and N |
| | Sodium lactate (solution) |

R. RAISING AGENTS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|-----------------------------------|
| E341 (a) | Monocalcium phosphate monobasic |
| 500 | Sodium hydrogen carbonate |
| 503 | Ammonium carbonate |
| 503 | Ammonium hydrogen carbonate |
| 541 | Sodium aluminum phosphate, acidic |
| 575 | Glucon delat-lactone |

S. THICKENERS

| <i>European Index No.</i> | <i>Common Name</i> |
|---------------------------|--------------------|
| E400 | Alginic acid |
| E401 | Sodium alginate |

| | |
|----------|-------------------------------------|
| E402 | Potassium alginate |
| E403 | Ammonium alginate |
| E404 | Calcium |
| E405 | Propane 1,2-diol alginate |
| E406 | Agar |
| E407 | Carageenan |
| E410 | Locust bean gum |
| E412 | Guar gum |
| E413 | Tragacanth |
| E414 | Gum Arabic |
| E415 | Xanthan gum |
| E416 | Karaya gum |
| E440 (a) | Pectin |
| E440 (b) | Amidated pectin |
| E461 | Methylcellulose |
| E463 | Hydroxypropylcellulose |
| E464 | Hydroxypropylmethylcellulose |
| E465 | Ethylmethylcellulose |
| E466 | Carboxymethylcellulose, sodium salt |

| <i>T. YEAST NUTRIENTS</i> | |
|----------------------------------|-------------------------------------|
| <i>European Index No.</i> | <i>Common Name</i> |
| E327 | Calcium lactate |
| E332 | Potassium dihydrogen citrate |
| E340 (b) | Dipotassium hydrogen orthophosphate |
| E341 (b) | Calcium hydrogen orthophosphate |
| 508 | Potassium chloride |
| 510 | Ammonium chloride |
| 516 | Calcium sulphate |
| 540 | Dicalcium pyrophosphate |
| | |

| | |
|-----|-----------------------------|
| 576 | Sodium gluconate |
| 577 | Potassium gluconate |
| | Ammonium phosphate, dibasic |
| | Calcium oxide |
| | Magnesium gluconate |

U. OTHERS

| European Index No. | Common Name |
|---------------------------|----------------------------------|
| 290 | Carbon dioxide |
| E325 | Sodium lactate |
| E335 | Monosodium L-(+) tartrate |
| | Disodium L-(+) tartrate |
| E337 | Potassium sodium L-(+) tartrate |
| E339 | Sodium dihydrogen orthophosphate |
| E350 | Sodium malate |
| E351 | Potassium malate |
| E352 | Calcium malate |
| E353 | Metatartaric acid |
| E355 | Adipic acid |
| E363 | Succinic acid |
| E370 | 1,4-Heptonolactone |
| E375 | Nicotinic acid |
| E380 | Triammonium citrate |
| E381 | Ammonium ferric citrate |
| 501 | Potassium carbonate |
| 504 | Magnesium carbonate |
| 507 | Hydrochloric acid |
| 509 | Calcium chloride |
| 513 | Sulphuric acid |
| 515 | Potassium sulphate |
| | |

| | |
|-----|------------------------------|
| 518 | Magnesium sulfate |
| 524 | Sodium hydroxide |
| 525 | Potassium hydroxide |
| 526 | Calcium hydroxide |
| 527 | Ammonium hydroxide |
| 528 | Magnesium hydroxide |
| 529 | Calcium oxide |
| 544 | Calcium polyphosphate |
| 545 | Ammonium polyphosphate |
| 575 | D-glucono-1,5-lactone |
| 907 | Refined microcrystalline wax |
| 920 | L-cysteine hydrochloride |
| 927 | Azodi carbonamide |

Source: State of Qatar, Ministry of Municipal Affairs and Agriculture, Doha Municipality, Health Affairs Division, Food Control Section.

APPENDIX II -REGULATORY AGENCIES/USEFUL CONTACTS

Listed alphabetically

Contact name/address

Field of specialty

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Assistant Director, Health Affairs
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Ministry of Municipal Affairs & Agriculture
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In-country food
inspection, food
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Dr. Ahmed M. Al-Ibrahim
Director, Preventive Medicine
Ministry of Public Health
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Food import regulations
(Policy)

Dr. Jassim H. Al-Jedah
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Ministry of Public Health
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Inspection and analysis
of imported food products

Mr. Ali Al-Kobaisi
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Ministry of Municipal Affairs and Agriculture
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Live plants and pesticide
import regulations

Dr. Majid R. Al-Kuwari
Asst. Director, Animal Health Affairs
Agricultural Development Department
Ministry of Municipal Affairs & Agriculture
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Live animal, animal
genetics and pet
import regulations

Dr. Mohamed Saif Al-Kuwary
Director General
General Organization for Standards and Metrology
Ministry of Economy & Commerce
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All standards,
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Mr. Mohammed bin Khalid Al-Mana
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Commercial regulations
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Commercial agency
regulations

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Tariffs and customs
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For more information/questions about this report or food and agricultural import regulations of Bahrain, Kuwait, Oman and the United Arab Emirates (UAE), please contact:

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